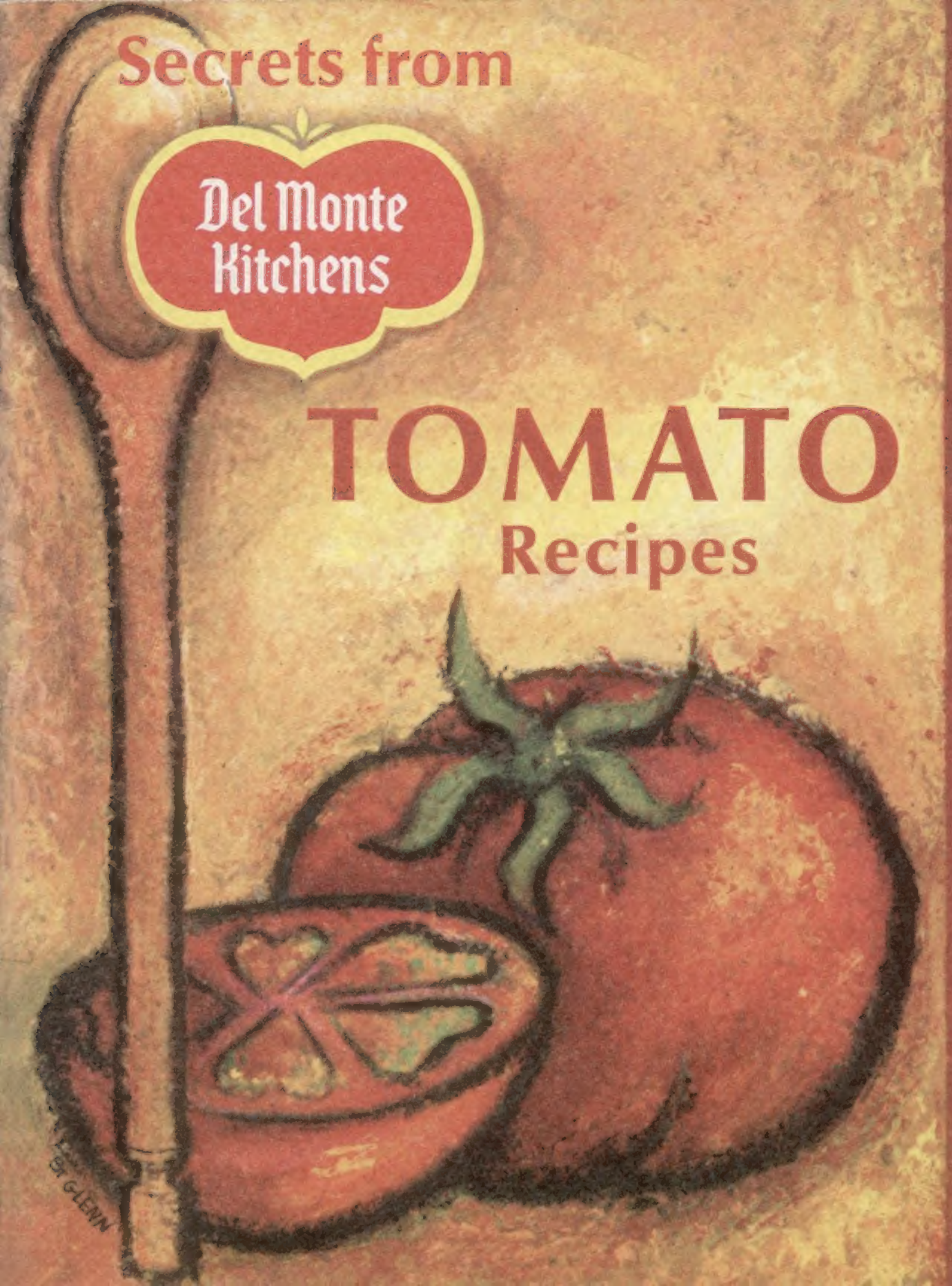
Secrets from

Del Monte Kitchens

TOMATO Recipes



RECIPE COLLECTION

Del Monte Kitchens

With over 50 years in the food business, you can imagine the number of cooking secrets we have collected.

We're pleased to share with you these taste-tempting recipes from DEL MONTE Kitchens. One-dish dinners, sensational salads and spicy sauces are just a few of the recipes to be found in this Tomato Recipe Collection. Whether you choose Catsup, Tomato Sauce, Stewed Tomatoes, Tomato Juice, Peeled Tomatoes or Tomato Paste, you'll find each one is seasoned to perfection and all are ready to use for easy and delectable dishes.

Our secrets are found in DEL MONTE Tomato products which provide the quality ingredients for creative cooking. With DEL MONTE Tomato products on hand you'll keep many secrets at your fingertips... ready to serve to family and friends at a moment's notice.

BASIC TOMATO COCKTAIL

Excellent refresher—serve chilled with lemon wedge.

2½ cups DEL MONTE Tomato Juice
2 Tbsp. lemon juice
1 tsp. Worcestershire sauce
½ tsp. celery salt
¼ tsp. onion salt

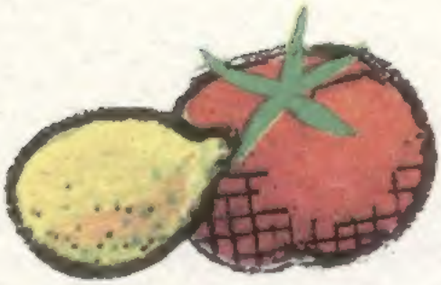
Combine all ingredients; mix until well blended. Chill several hours before serving. Serves 4.

HOSTESS COCKTAIL

An appetizer designed to enhance your meal.

2½ cups DEL MONTE Tomato Juice
1 can (10½ oz.) condensed beef broth
1 Tbsp. lemon juice
1 tsp. Worcestershire sauce
½ tsp. instant minced onion
Dash garlic salt

Combine ingredients; chill several hours before serving. Garnish glass with lemon slice if desired. Serves 6.



TOMATO JUICE ASPIC

A smooth and refreshing aspic you mold right in the juice can. Excellent with shrimp or crab salad.

1 can (1-pt. 2-oz.) DEL MONTE Tomato Juice
1 pkg. (3-oz.) lemon flavored gelatin
½ tsp. salt
Dash pepper
1½ Tbsp. lemon juice

Bring 1 cup tomato juice to boil in saucepan (save can to use as mold). Stir in gelatin until dissolved. Add remaining juice and seasonings. Pour into can; chill until firm. To unmold puncture bottom of can; dip in warm water. Serves 6 to 8.

FABULOUS ASPIC

A real flavor refresher. Serve the aspic plain or fold in diced celery, cucumber, green pepper, or hard cooked eggs.

2 Tbsp. unflavored gelatin
⅓ cup cold water
2¼ cups boiling water
1¼ cups (14-oz. bottle) DEL MONTE Tomato Catsup
3 Tbsp. lemon juice
2 tsp. brown sugar
1 tsp. Worcestershire sauce
¾ tsp. salt

Soften gelatin in cold water. Dissolve in boiling water. Add remaining ingredients. Pour into 1-quart mold or individual molds. Chill until firm. Serves 4 to 6.

STEWED TOMATO RELISH

Del Monte's ready-seasoned Stewed Tomatoes make this so easy—onion, celery, green pepper and spices are already added.

1 can (1-lb.) DEL MONTE Stewed Tomatoes
1 pkg. (3-oz.) lemon flavored gelatin
1/2 tsp. salt
1 Tbsp. vinegar

Bring tomatoes to boil in saucepan (save can to use as mold). Add remaining ingredients; stir until gelatin is dissolved. Pour into can. Chill until firm. To unmold, puncture bottom of can; dip in warm water. Serves 4 to 6.

SURPRISE SALAD

The combination sounds wild, but you and guests will be pleasantly surprised.

1 pkg. (3 oz.) raspberry flavored gelatin
1 envelope unflavored gelatin
1 cup boiling water
2 cans (1-lb. each) DEL MONTE Stewed Tomatoes
1 cup DEL MONTE Tomato Juice
1 tsp. Worcestershire sauce
Sour Cream Dressing

Combine raspberry flavored and unflavored gelatin. Dissolve in boiling water. Stir in tomatoes, juice and seasoning. Pour into lightly oiled 6-cup mold. Chill until firm. Unmold; serve with Sour Cream Dressing. Serves 8.

Sour Cream Dressing:

1 cup sour cream
1 tsp. prepared horseradish
Dash salt

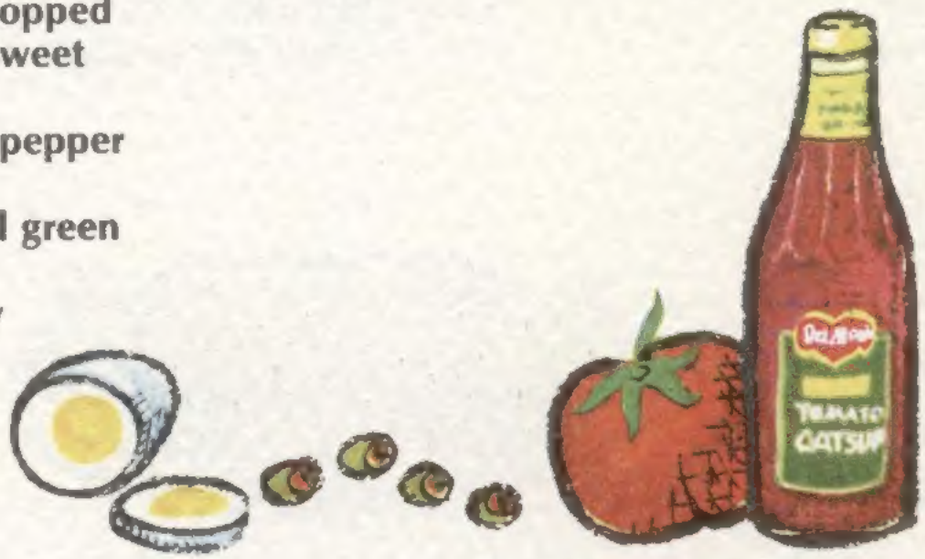
Combine and blend well.

THOUSAND ISLAND DRESSING

Delicious on crisp greens, hamburgers or open-faced sandwiches. Good enough to make up a double recipe to keep on hand.

1 cup mayonnaise
1/3 cup DEL MONTE Tomato Catsup
1 hard cooked egg, chopped
2 Tbsp. DEL MONTE Sweet Pickle Relish
1 Tbsp. minced green pepper
1 Tbsp. minced onion
1 Tbsp. minced stuffed green olives
2 tsp. chopped parsley

Combine mayonnaise and catsup; mix until well blended. Stir in remaining ingredients. Chill several hours. 2 cups.

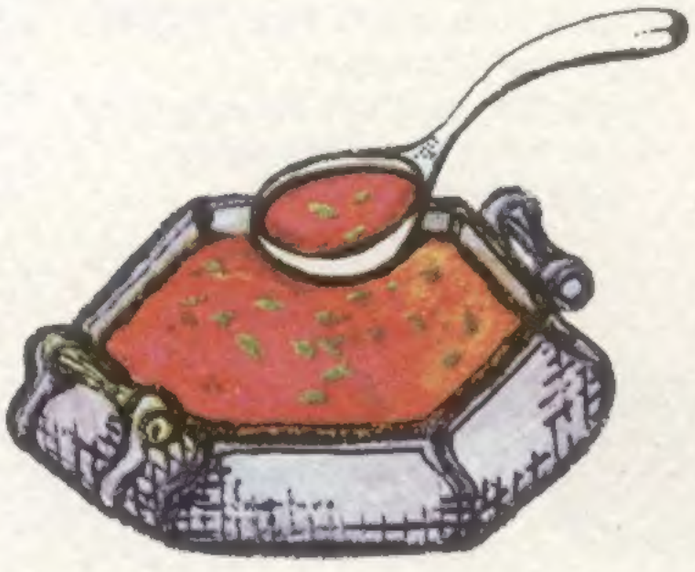


GAZPACHO (Cold Tomato Vegetable Soup)

A cold tomato soup of Spanish origin—flavorful and full of crisp vegetables.

3 cups DEL MONTE Tomato Juice
3/4 cup finely chopped celery
3/4 cup finely chopped cucumber
1/2 cup finely chopped onion
1/4 cup finely chopped green pepper
1 Tbsp. dry minced parsley or 2 Tbsp. chopped fresh parsley
3 Tbsp. wine vinegar
2 Tbsp. olive oil
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. Worcestershire sauce
Dash garlic powder

Combine all ingredients in glass or stainless steel bowl. Cover and chill several hours. Serve topped with croutons, if desired. Serves 6 to 8.



QUICKEST TOMATO SOUP

For variety, add a can of Del Monte Mixed Salad Vegetables for the Quickest Vegetable Soup.

2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
3/4 cup water
1 Tbsp. margarine or butter
1 Tbsp. sugar
1/4 tsp. onion salt

Combine ingredients in saucepan; heat thoroughly. Serves 3 to 4.

HOBO STEW (Tomato-Corn Chowder)

A hearty hand-out fit for husbands as well as little hobos. Serve with crisp crackers for lunch or evening supper.

1/4 cup chopped onion
2 Tbsp. margarine or butter
1 can (1-lb. 1-oz.) DEL MONTE Cream Style Corn
2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
4 frankfurters, sliced
1/2 cup milk
1/2 tsp. basil
1/2 tsp. salt
1/8 tsp. pepper

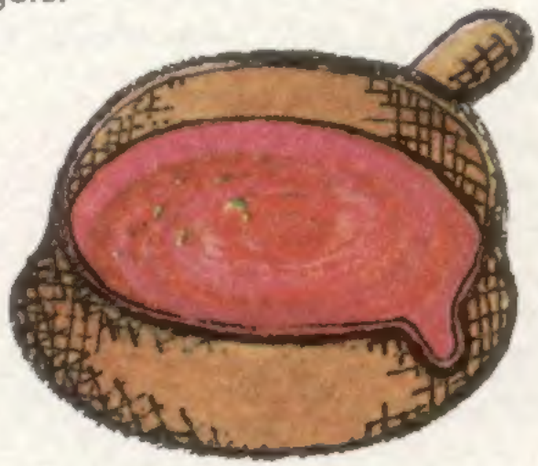
Cook onion in margarine until tender. Add remaining ingredients. Cover and simmer 15 minutes. Serves 6.

SPOON BURGER

Make ahead—just heat to serve for lunch or after-the-game snack.

1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped green pepper
2 Tbsp. margarine or butter
1 lb. ground beef
1 Tbsp. flour
1/2 cup DEL MONTE Tomato Catsup
1/2 cup DEL MONTE Chili Sauce
1/2 cup water
1 Tbsp. Worcestershire sauce
1 tsp. lemon juice
1/2 tsp. chili powder
8 hamburger buns, split and toasted

Cook onion, celery, green pepper in margarine until tender. Add meat; brown. Drain off excess fat. Blend in flour. Add catsup, chili sauce, water and seasonings. Cook stirring occasionally, 15 minutes. Spoon mixture into buns. 8 burgers.



TUNA BURGERS

Burgers straight from the oven. A great treat for hearty appetites.

1 can (7-oz.) DEL MONTE Solid Light Tuna, drained and flaked
3/4 cup DEL MONTE Tomato Catsup
3/4 cup cubed Swiss cheese
1/2 cup chopped celery
2 Tbsp. finely chopped onion
5 hamburger buns, split

Combine tuna, catsup, cheese, celery and onion. Fill buns. Wrap each in foil. Bake at 375° F., 20 minutes. 5 burgers.

HOT DOG CREOLE

This creole dish has the budget in mind—but flavor in abundance.

½ cup uncooked rice
8 frankfurters, sliced crosswise
1 cup chopped onion
2 Tbsp. margarine or butter
1 can (17-oz.) DEL MONTE Family Style Corn
1 cup DEL MONTE Tomato Catsup
1 cup water
½ cup diced green pepper
1 tsp. chili powder
½ tsp. garlic salt
½ tsp. dry mustard
½ bay leaf

Place rice in 2½-quart casserole; add frankfurters. Saute onion in margarine. Add liquid drained from corn to onions. Spread corn kernels over frankfurters. Add remaining ingredients to onion mixture. Pour into casserole. Cover and bake at 400° F., 1 hour. Serves 6.

CHILI

So good on chilly days, or for backyard barbecues. Serve with crusty French bread warm from the oven or barbecue.

1 cup chopped onion
1 cup chopped celery
2 cloves garlic, minced
2 Tbsp. margarine or butter
1 lb. ground beef
1 can (6-oz.) DEL MONTE Tomato Paste
1 can (1-lb.) DEL MONTE Peeled Tomatoes
1 can (1-lb.) kidney beans
½ cup water
1 Tbsp. chili powder
1½ tsp. salt
½ tsp. crushed oregano
¼ tsp. pepper

Cook onion, celery and garlic in margarine until tender. Add meat; brown. Stir in remaining ingredients; cover and simmer 30 min. Serves 4 to 5.

STUPENDOUS STEW

All you do is brown the meat. Del Monte does the rest with canned vegetables.

2 lbs. stew meat, cut into 1-inch cubes
1/4 cup salad oil
2 cloves garlic, minced
2 cups water
2 cans (6-oz. each) DEL MONTE Tomato Paste
1 pkg. (1 3/8-ozs.) dry onion soup mix
1/4 tsp. pepper
3 Tbsp. flour
1 can (1-lb.) DEL MONTE Early Garden Whole New Potatoes
1 jar (1-lb.) DEL MONTE Sliced Carrots
1 can (12-oz.) DEL MONTE Whole Kernel Vacuum Packed Golden Sweet Corn

Brown meat in hot oil; add garlic and cook 1 minute. Stir in water, tomato paste, soup mix and pepper; cover and simmer 1 1/2 hours. Blend flour with liquid drained from potatoes; gradually add to stew. Cook, stirring constantly, until thickened. Add potatoes, carrots and corn; simmer 15 minutes. Serves 8 to 10.

SAUCY MEATLOAF

Deliciously moist, this meatloaf makes excellent sandwiches, if any is left over.

1 1/2 lbs. ground beef
1/2 cup bread crumbs
2 eggs, beaten
2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
1/2 cup finely chopped onion
1/4 cup finely chopped green pepper
1 Tbsp. Worcestershire sauce
1 1/2 tsp. salt
1/2 tsp. basil
Dash pepper

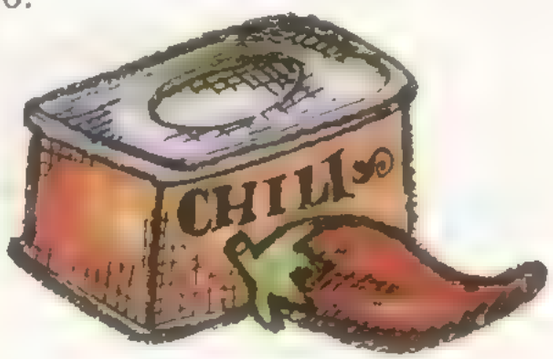
Combine meat, bread crumbs and eggs with 1 cup tomato sauce; reserve remaining sauce. Mix in onion, green pepper and seasonings. Shape mixture into loaf in shallow baking dish. Pour remaining tomato sauce over top of loaf. Bake at 350° F., 55 min. Serves 6 to 8.

FIESTA CASSEROLE

So easy to make for a crowd. No trouble to transport, so take to your next pot luck party and watch it disappear!

1 cup chopped onion
2 Tbsp. salad oil
1 lb. ground beef
2 cans (1-lb. each) DEL MONTE Stewed Tomatoes
2 tsp. chili powder
2 tsp. salt
1/4 tsp. pepper
2 eggs, beaten
1/2 cup milk
1 pkg. (6-7 oz.) corn or fiesta chips
2 cups shredded Monterey Jack cheese
1 cup sour cream

Cook onion in hot oil until tender. Add meat; brown. Stir in tomatoes and seasonings. Blend eggs and milk. Combine with meat mixture. Place half of chips in bottom of 3-quart casserole. Top with half of cheese; then half of meat mixture. Repeat layers. Cover top with sour cream. Bake at 325° F., 45 minutes. Serves 8 to 10.

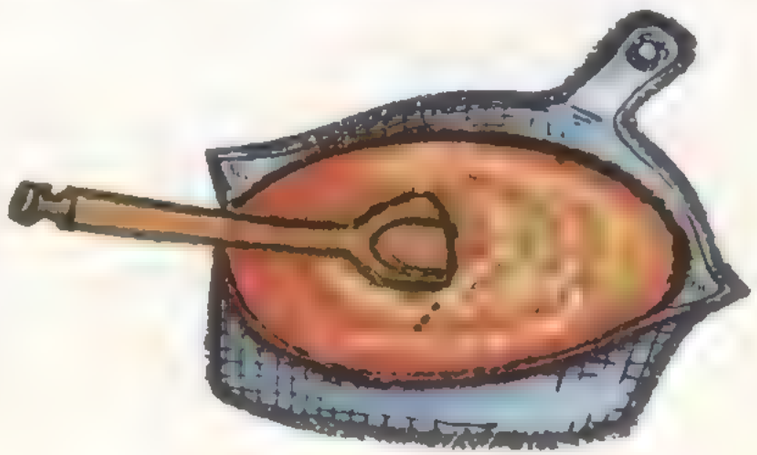


SKILLET MACARONI

You'll need only one skillet to make this quick-and-complete meal. So perfect for hurry up dinner days.

2 slices bacon, diced
1 cup chopped onion
1/3 cup chopped green pepper
1 lb. ground beef
2 cans (1-lb. each) DEL MONTE Peeled Tomatoes
5 ozs. elbow macaroni
1 Tbsp. sugar
1 tsp. salt
1/4 tsp. pepper
8 ozs. Cheddar cheese, shredded or American cheese, cubed

Cook bacon in large skillet. Add onion and green pepper; cook until tender. Add meat; brown. Stir in tomatoes, macaroni and seasonings. Cover and simmer, stirring occasionally, 20 minutes or until macaroni is tender. Add cheese; heat until melted. Serves 6.



SWISS STEAK

An easy-on-the-budget dinner, but as tender and delicious as filet mignon.

2 lbs. round steak (1-inch thick)
1/2 cup flour
2 tsp. salt
1/2 tsp. pepper
2 Tbsp. salad oil
2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
1 cup chopped onion

Cut meat into serving pieces. Combine flour, salt and pepper. Pound into meat. Brown in hot oil. Add tomato sauce and onion. Cover and simmer 1 1/2 to 2 hours or until meat is tender. Serves 6.

POLYNESIAN PORK (Sweet and Sour Pork)

Pungent, yet mellow, this sweet-and-sour pork is the best you've ever tasted.

1 1/2 lbs. pork, cut into 1-inch cubes
Salt and pepper
2 Tbsp. salad oil
4 tsp. cornstarch
3/4 cup vinegar
1 cup firmly packed brown sugar
1/2 cup DEL MONTE Tomato Catsup
1 tsp. soy sauce
1 can (13 1/2-oz.) DEL MONTE Pineapple Chunks, drained
1 medium green pepper, diced
Hot cooked rice

Season meat. Brown in hot oil; remove from skillet. Drain off excess fat. Blend cornstarch and vinegar in skillet. Add sugar, catsup and soy. Cook, stirring constantly, until thickened. Add meat. Cover and simmer 30 minutes. Add pineapple and green pepper; continue cooking 10 minutes. Serve over rice. Serves 4 to 6.

SENSATIONAL CHICKEN

An easy oven-barbecued chicken with an Oriental flavor. A gourmet's delight—with no fuss.

3 - 3½ lbs. chicken, cut into serving pieces
½ tsp. powdered ginger
Soy sauce
BBQ Sauce DEL MONTE

Rub chicken with ginger. Dip in soy sauce; coat with barbecue sauce. Marinate 1 hour or more. Bake at 350° F., 30 minutes. Baste with BBQ Sauce. Continue baking 30-45 minutes. Serves 4.

BBQ SAUCE DEL MONTE

This sauce adds that extra flavor note to meats and poultry. So good you'll want to keep some on hand for indoor and outdoor barbecuing.

1 tsp. cornstarch
¼ tsp. dry mustard
¼ cup cider vinegar
1 cup DEL MONTE Tomato Catsup
¼ cup brown sugar
½ tsp. onion salt
½ tsp. celery salt
Salt and pepper

Dissolve cornstarch and mustard in vinegar. Add remaining ingredients. Cook, stirring constantly, until thickened. A delicious basting or pour on sauce for chicken, spareribs or hamburgers. 1¼ cups.

BASIC SPAGHETTI SAUCE

A speedy spaghetti sauce that's also good for pizza, lasagne, meatloaf. Make extra to keep on hand in the freezer.

1 cup grated carrot
1/2 cup grated onion
1/4 cup olive oil
2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
1 cup water
1/2 tsp. basil
1/4 tsp. garlic salt
Dash pepper
Spaghetti, cooked and drained

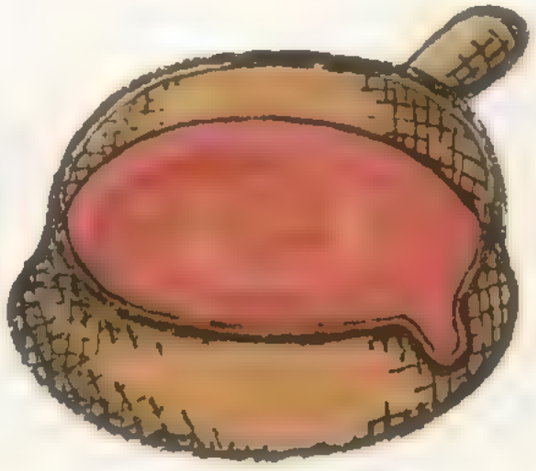
Cook carrot and onion in oil until lightly browned. Add tomato sauce, water and seasonings. Cover and simmer 30 minutes. Serve over spaghetti. Serves 4.

RANCHERO SPAGHETTI SAUCE

Rich in color and full of flavor, this sauce improves with age. Make a day or two ahead and save last-minute fuss. Perfect for parties.

1/2 cup chopped onion
1/2 cup minced celery
1/4 cup minced carrot
1 clove garlic, minced
1/4 cup olive oil
3/4 lb. ground beef
2 cans (6-oz. each) DEL MONTE Tomato Paste
2 cups water
2 tsp. basil
1 tsp. salt
Dash pepper
Spaghetti, cooked and drained

Cook onion, celery, carrot and garlic in hot oil until tender. Add meat; brown. Stir in tomato paste, water and seasonings. Cover and simmer 45 minutes. Serve over spaghetti. Serves 4.

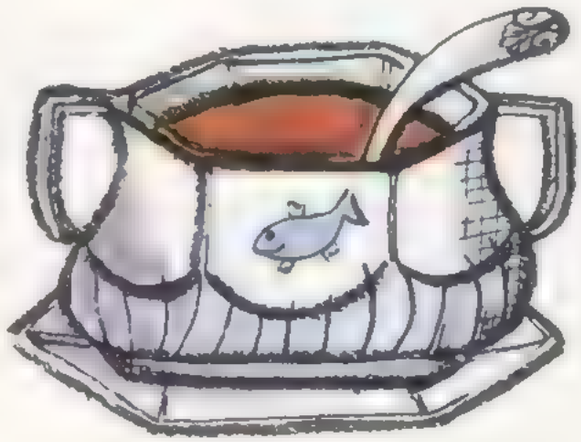


SEASHORE SPAGHETTI SAUCE

During the Lenten Season, this dish is ideal for meatless meals.

½ cup chopped onion
½ cup chopped celery
1 clove garlic, minced
2 Tbsp. margarine or butter
1 can (1-lb.) DEL MONTE Peeled Tomatoes
2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
1 can (7-oz.) DEL MONTE Solid Light Tuna, drained and flaked
⅓ cup sliced ripe olives
½ tsp. basil
Spaghetti, cooked and drained

Cook onion, celery and garlic in margarine until tender. Add tomatoes, tomato sauce, tuna, olives and basil. Cover and simmer 20 minutes. Serve over spaghetti. Serves 6.



SPAGHETTI SAUCE alla AMERICAN

Frankfurters keep the cost low, but add lots of flavor to this spicy spaghetti sauce.

½ cup chopped onion
½ cup chopped celery
1 clove garlic, minced
2 Tbsp. margarine or butter
1 can (1-lb.) DEL MONTE Peeled Tomatoes
2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
4 frankfurters, sliced
½ tsp. salt
½ tsp. sugar
Dash pepper
Spaghetti, cooked and drained

Cook onion, celery and garlic in margarine until tender. Add tomatoes, tomato sauce, frankfurters and seasonings. Cover and simmer 20 minutes. Serve over spaghetti. Serves 6.

CHICKEN CACCIATORA

This popular Italian dish is easier than you think. So good you'll want to serve it for your next party.

2-3 lbs. chicken, cut into pieces
1/4 cup salad oil
1 cup sliced celery
2 medium onions, sliced
2 cloves garlic, minced
1 can (1-lb.) DEL MONTE Peeled Tomatoes
2 cans (8-oz. each) DEL MONTE Tomato Sauce
2 chicken bouillon cubes
1 Tbsp. sugar
1 tsp. salt
1 tsp. crushed basil
1/4 tsp. pepper
2 Tbsp. cornstarch
1/4 cup water
Spaghetti, cooked and drained

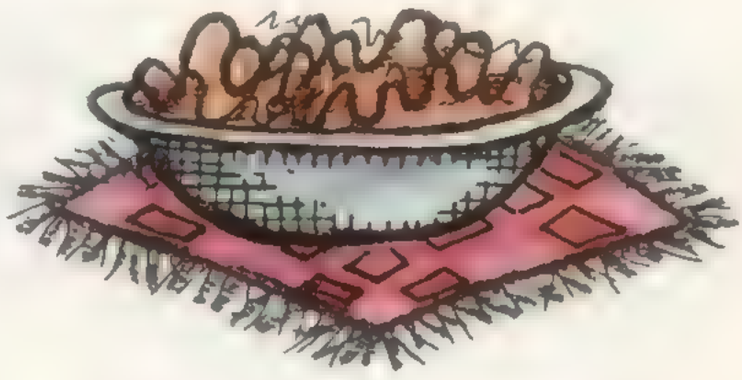
Brown chicken in hot oil. Remove from frying pan. Add celery, onion and garlic; cook until tender. Stir in tomatoes, tomato sauce, bouillon cubes and seasonings. Add chicken; cover and simmer 45 minutes. Blend cornstarch with water; gradually add to chicken. Cook, stirring constantly, until thickened. Arrange on hot serving dish over spaghetti. Serves 4 to 6.

VEAL PARMIGIANA

Truly Italian and definitely delicious. A casserole of veal in tomato sauce over spaghetti.

1/2 cup dry bread crumbs
1/2 cup grated Parmesan cheese
3/4 tsp. salt
3/4 tsp. paprika
2 lbs. veal steak, cut into serving pieces
1 egg, beaten
1/4 cup salad oil
6 ozs. spaghetti, cooked and drained
2 cups shredded Mozzarella cheese
2 cans (8-oz. each) DEL MONTE Tomato Sauce
1/4 tsp. crushed oregano
Dash onion salt

Mix crumbs, Parmesan cheese, salt and paprika. Dip meat into egg and roll in crumb mixture. Brown in hot oil. Place spaghetti in 12 x 7-inch baking dish. Top with meat and Mozzarella cheese. Add tomato sauce combined with oregano and onion salt. Bake at 350° F., 45 minutes. Serves 6.



MANICOTTI

1 lb. Ricotta or cottage cheese
2 cups shredded Mozzarella cheese
1/4 cup shredded Parmesan cheese
1 egg, beaten
3/4 lb. cooked ham, diced
1 Tbsp. chopped parsley
12 manicotti

* * *

2 cans (8-oz. each) DEL MONTE Tomato Sauce
1/4 cup water
1 Tbsp. sugar
2 tsp. instant minced onion
1 tsp. basil
1 tsp. salt
1/4 tsp. garlic salt
1 Tbsp. salad oil
Dash pepper

A delicious cheese and ham filled pasta baked in Italian type sauce.

Mix cheeses with egg. Fold in ham and parsley. Prepare manicotti as directed on package. Fill with cheese mixture. Arrange in one layer in baking dish. Combine tomato sauce with remaining ingredients. Pour over manicotti. Bake at 350° F., 45 minutes. Serves 6.

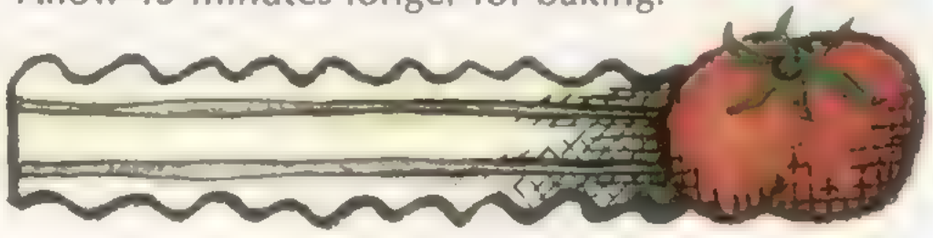
LASAGNE

1/2 cup chopped onion
1 clove garlic, minced
2 Tbsp. salad oil
1 lb. ground beef
1 can (8-oz.) DEL MONTE Tomato Sauce
1 can (6-oz.) DEL MONTE Tomato Paste
1 cup water
1 tsp. salt
1/2 tsp. crushed oregano
1/4 tsp. pepper
8 ozs. lasagne noodles, cooked and drained
2 cups cottage cheese
1/2 cup shredded Parmesan cheese
8 ozs. sliced Mozzarella cheese

As popular as pizza, but simpler to assemble. Make ahead, then pop into oven.

Saute onion and garlic in hot oil. Add meat; brown. Add tomato sauce, tomato paste, water and seasonings; cover and simmer 20 minutes. Place half of noodles in bottom of 13 x 9-inch baking dish. Spread half of cottage cheese and Parmesan cheese over noodles. Top with half of the Mozzarella cheese slices and half of the meat sauce. Repeat layers. Bake at 350° F., 45 minutes. Serves 6 to 8.

Make Ahead: Assemble casserole; refrigerate. Allow 15 minutes longer for baking.



SPANISH RICE

A family favorite. Lightly seasoned and pleasing to eat.

1 cup finely chopped onion
1/4 cup chopped green pepper
2 Tbsp. margarine or butter
1/2 lb. ground beef
2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
2 cups water
3/4 cup uncooked rice
1/2 cup DEL MONTE Chili Sauce
1 tsp. salt
1/2 tsp. Worcestershire sauce
Dash pepper

In heavy skillet, cook onion and green pepper in margarine until tender. Add remaining ingredients. Cover and simmer 30 minutes or until rice is tender. Serves 6 to 8.

SPANISH OMELET

Easy to make for two or twenty. Nice for Sunday brunch or midnight supper parties.

1 can (1-lb.) DEL MONTE Stewed Tomatoes
1 Tbsp. cornstarch
3 eggs
1/4 cup milk
Salt and pepper
1 Tbsp. margarine or butter
1/4 cup shredded Cheddar cheese

Drain 1/4 cup liquid from stewed tomatoes. Blend cornstarch and liquid; add to stewed tomatoes. Cook, stirring constantly, until thickened.

Combine eggs and milk. Season with salt and pepper. Beat until foamy. Heat margarine in skillet; add egg mixture and cook slowly. Run spatula around edge, lifting to allow uncooked portion to flow underneath. When mixture is set, sprinkle cheese over omelet. Fold in half and roll onto hot plate. Pour stewed tomato mixture over omelet. Serves 2.

STUFFED GREEN PEPPERS

A festive do-ahead dinner that won't strain the pocket book.

2 medium green peppers
1 lb. pork sausage or ground beef
2 cans (1-lb. each) DEL MONTE Stewed Tomatoes
1 cup fresh bread crumbs
1/2 tsp. salt
Dash pepper
1 Tbsp. cornstarch
Shredded Parmesan cheese

Cut peppers in half lengthwise. Remove seeds and membrane. Parboil 10 minutes; drain. Brown meat; drain off excess fat. Add one can stewed tomatoes, bread crumbs and seasonings. Mix well. Stuff peppers with meat mixture. Place in individual casseroles or 12 x 7-inch baking dish.

Blend cornstarch with second can of stewed tomatoes. Cook, stirring constantly, until thickened. Pour over stuffed peppers. Bake at 350° F., 25 minutes or until peppers are tender. Serve with Parmesan cheese. Serves 4.

TOMATO-CHEESE PIE

A Lenten or luncheon fare. Serve as meal accompaniment or main dish.

2 cups fresh bread crumbs
1/4 cup margarine or butter, melted
1 cup shredded Cheddar cheese
1 can (1-lb.) DEL MONTE Peeled Tomatoes
1 Tbsp. cornstarch
2 tsp. instant minced onion
1 tsp. salt
1 tsp. sugar
1/2 tsp. crushed basil
2 eggs, beaten
3/4 cup milk

Combine bread crumbs, margarine and 1/4 cup cheese. Press into 9-inch pie plate. Bake at 400° F., 10 minutes or until lightly browned. Cool.

Drain liquid from tomatoes into saucepan; blend in cornstarch. Add onion, salt, sugar and basil. Cook, stirring constantly, until thickened. Slice tomatoes and arrange in pie shell. Pour thickened mixture over tomatoes. Beat eggs, milk and remaining cheese together. Pour over top of pie. Bake at 375° F., 40 minutes. Cool 10 minutes before slicing. Serves 6.

SCALLOPED TOMATOES

Dressed-up tomatoes—serve for company or family affair.

2 cans (1-lb. each) DEL MONTE Stewed Tomatoes
1 Tbsp. cornstarch
1 Tbsp. sugar
1 tsp. salt
Dash pepper
3 cups fresh bread crumbs
3 Tbsp. margarine or butter, melted

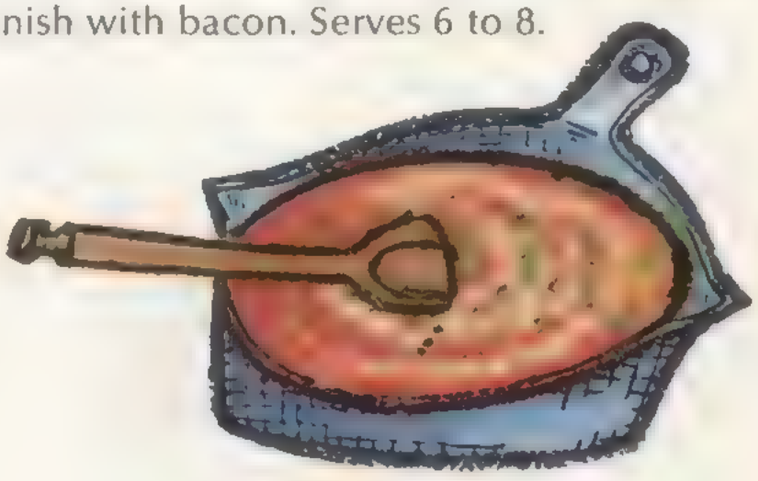
Drain 1/4 cup liquid from tomatoes. Blend cornstarch and seasonings with liquid. Combine with tomatoes and remaining liquid. Toss bread crumbs with margarine. Mix half with tomatoes. Pour into 10x6-inch baking dish. Top with remaining crumbs. Bake at 350° F., 45 minutes. Serves 8.

CREOLE STYLE GREEN BEANS

The creole flavor makes a tasty accompaniment for even the simplest of meals.

6 slices bacon, diced
3/4 cup chopped onion
1/2 cup chopped green pepper
2 Tbsp. flour
2 Tbsp. brown sugar
1 Tbsp. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. dry mustard
1 can (1-lb.) DEL MONTE Peeled Tomatoes
1 can (1-lb.) DEL MONTE Cut Green Beans, drained

Cook bacon until crisp; remove from skillet. Add onion and green pepper to 3 Tbsp. bacon drippings; cook until tender. Blend in flour, sugar and seasonings. Add tomatoes; cook until thickened. Add beans; heat thoroughly. Garnish with bacon. Serves 6 to 8.



SUCCOTASH

A quick and savory vegetable dish—just heat and serve.

1 can (1-lb.) DEL MONTE Stewed Tomatoes
1 can (1-lb.) DEL MONTE Early Garden Green Lima Beans, drained
1 can (12-oz.) DEL MONTE Whole Kernel Vacuum Packed Golden Sweet Corn
2 Tbsp. margarine or butter
Salt and pepper

Combine ingredients in saucepan; heat. Season to taste with salt and pepper. (Thicken with 2 tsp. cornstarch if desired.) Serves 6 to 8.

EGGPLANT ITALIENNE

Add an Italian touch to your menu. This vegetable makes a fine accompaniment to those meaty dishes.

2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
1/2 cup olive oil
2 cloves garlic, minced
3 Tbsp. dry minced parsley
1 tsp. oregano
1/2 tsp. salt
Dash pepper
1 large eggplant, sliced
2 cups shredded Mozzarella cheese

Combine tomato sauce, oil, garlic, parsley and seasonings in saucepan. Bring to boil; cover and simmer 10 minutes. Layer eggplant, cheese and tomato sauce in 2-quart casserole. Bake at 350° F., 30 minutes. Serves 6 to 8.

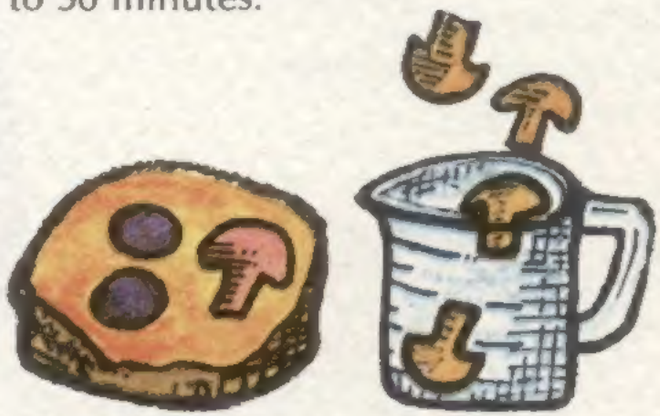
INDIVIDUAL TUNA PIZZAS

Easy-to-fix pizza. A flavor treat for lunches or snacks.

2 cans (8-oz. each) or 1 can (15-oz.) DEL MONTE Tomato Sauce
2 tsp. instant minced onion
1 tsp. crushed oregano
4 English muffins, split and toasted
1 can (7-oz.) DEL MONTE Solid Light Tuna, drained and flaked
1/2 cup sliced mushrooms
1/2 cup sliced ripe olives
1 cup shredded American cheese

Combine tomato sauce, onion and oregano. Top each half of muffin with sauce, tuna, mushrooms, olives and cheese. Bake at 425° F., 15 minutes. 8 individual pizzas.

For a 14-inch pizza: Use favorite pizza crust recipe. Top with ingredients. Bake at 425° F., 25 to 30 minutes.



ITALIAN BREAD

Good Italian flavor on everyday fare. Serve with meals or as snack.

1 can (8-oz.) DEL MONTE Tomato Sauce
1 Tbsp. dry minced parsley
1 tsp. instant minced onion
1/2 tsp. crushed oregano
8 slices French bread
1/2 cup shredded Parmesan cheese

Combine tomato sauce, parsley, onion and oregano. Spread sauce evenly over bread; sprinkle with cheese. Bake at 400° F., 10 min.

TOMATO PRODUCTS

PRODUCT	CAN SIZE	APPROXIMATE CUP MEASURE
DEL MONTE Tomato Paste	6 oz.	2/3 cup
DEL MONTE Tomato Sauce	Buffet (8-oz.)	1 cup
	300 (15-oz.)	1 3/4 cups
DEL MONTE Stewed Tomatoes	Buffet (8-oz.)	1 cup
	303 (1-lb.)	2 cups
DEL MONTE Peeled Tomatoes	303 (1-lb.)	2 cups
DEL MONTE Tomato Juice	5 1/2 oz.	2/3 cup
	300 (13 1/2 oz.)	1 3/4 cups
	2 (1-pt. 2 oz.)	2 1/4 cups
	46 oz.	6 cups
DEL MONTE Tomato Catsup	14 oz.	1 1/2 cups
	20 oz.	2 cups
	26 oz.	2 3/4 cups
DEL MONTE Chili Sauce	12 oz.	1 1/4 cups

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LITHO IN U.S.A. (5-67)

Del Monte
QUALITY
TOMATO SAUCE
Del Monte
BRAND
QUALITY
TOMATO JUICE
Del Monte
QUALITY
STEWED TOMATOES
Del Monte
QUALITY
PEELED
TOMATOES
Del Monte
QUALITY
TOMATO PASTE
Family Size
Pineapple-
Vinegar
Del Monte
QUALITY
Family Size
TOMATO
CATSUP